

CERTIFICATE OF ANALYSIS

PRODUCT : Mac conkey broth purple

PRODUCT CODE NO.: B245

QUALITY CONTROL TESTS : DEHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
COLOR	Cream to purplish cream
APPEARANCE	Homogenous free flowing powder

QUALITY CONTROL TESTS : REHYDRATED MEDIUM

PARAMETERS	SPECIFICATIONS/STANDARD VALUES
pH(post autoclaving/heating)	7.4+/-0.2
COLOR (post autoclaving/heating)	Purple
CLARITY (post autoclaving/heating)	clear solution

QUALITY CONTROL TESTS : MICROBIOLOGICAL CULTURAL RESPONSE:

Cultural characteristics observed after an incubation at 35-37° C for 18-24 hours

Organism Description	Inoculum (CFU)	Growth	Acid production	Gas production
Enterobacter aerogenes ATCC 13048	50-100	luxuriant	positive reaction, yellow colour	positive reaction
Escherichia coli ATCC 25922	50-100	luxuriant	positive reaction, yellow colour	positive reaction
Salmonella cholerasuis ATCC 12011	50-100	fair-good	negative reaction	negative reaction
Staphylococcus aureus ATCC 25923	$\geq 10^3$	inhibited	-	-
Escherichia coli ATCC 8739	50-100	luxuriant	positive reaction, yellow colour	positive reaction
Escherichia coli NCTC 9002	50-100	luxuriant	positive reaction, yellow colour	positive reaction
Staphylococcus aureus ATCC 6538	$\geq 10^3$	inhibited	-	-
Staphylococcus aureus NCIMB 9518	$\geq 10^3$	inhibited	-	-

This is to certify that this lot passes and it confirms to the above-mentioned tests and specifications. The information given here is believed to be correct and accurate, however, both the information and products are offered without warranty for any particular use, other than that specified in the current Biomark literature. The results reported were obtained at the time of release.

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